

HAWTHORNE DINNER BUFFET

Salads

Marinated Vegetable Salad with Fresh Mozzarella
Tossed Garden Salad
Caesar Salad
Marinated Pasta Salad
Fresh Fruit Bowl
Tortellini Salad

Entrées

Crispy Fried Chicken	Sliced Sirloin of Beef in a
Bone-In Herb Roasted Chicken	Port Wine Demi-Glace
Chicken Cordon Bleu	London Broil with Bordelaise Sauce
Chicken in a Roasted Red Pepper	Sliced Pork Loin with Apricot Chutney
Cream Sauce	Seafood Creole
Chicken Alfredo	Meat or Vegetable Four Cheese Lasagna
Chicken Teriyaki	Glazed Baked Ham
Chicken Marsala	Barbeque Pork Ribs
Chicken with Lemon Caper Butter	Seafood Alfredo with Bowtie Pasta
Rosemary Garlic Roasted Chicken	Grilled Salmon with Lemon Dill Sauce
Sliced Turkey with Gravy	

Vegetables and Starches

Green Beans Almandine	Corn Bread Stuffing
Broccoli Au Gratin	Sweet Potato Soufflé
Glazed Baby Carrots	Parsley New Potatoes
English Peas with Pearl Onions	Redskin Mashed Potatoes
Scalloped Tomatoes	Potatoes Au Gratin
Medley of Broccoli, Cauliflower and Carrots	Oven Roasted Potatoes
Medley of Zucchini, Squash and Red Peppers	Bowtie Pasta Tossed in Olive Oil
Stir Fry Vegetables with Ginger and Garlic	Macaroni & Cheese
Sugar Snap Peas with Red Peppers	Blend of Wild and Long Grain Rice
	White Rice

Choice of:

2 Salads
3 Sides (Vegetables & Starches)

Served with Rolls and Butter, Assorted Dessert Table, Freshly Brewed Coffee & Iced Tea

Pricing:

Choice of 2 Entrées: \$21.95
Choice of 3 Entrées: \$25.95
Choice of 4 Entrées: \$29.95

Additional Vegetable or Starch: \$2.00 per person

Requires a minimum of 25 Guests. Dinner is served at 2:00pm or later.

A customary 20% taxable service charge and current sales tax will be added to all prices.
All prices subject to change.